

Return With FOOD VENDOR  
application to the  
City of Maricopa.

**Pinal County Environmental Health Services**

31 N. Pinal St. Bldg. F \* Florence, AZ 85132  
(520) 866-6864 or toll free 1(866) 287-0209; fax (520) 866-6007

FOR OFFICE USE ONLY

EHTB-\_\_\_\_\_

Fee Received ☐ Yes ☐ No

Rcpt # \_\_\_\_\_

501 (c)(3) received ☐ Yes ☐ No

**Application for Temporary Event Food Booth**

- At least 2 weeks prior to the event, complete and return application with fee payable by check or money order.
- No applications and/or fees will be collected at event site.

Name of Event: 6th ANNUAL SALSA FESTIVAL Type of Event: ☐ Athletic League ☒ Celebration

☐ Farmer's Market ☐ Fundraiser

☐ Other: \_\_\_\_\_

Event Date(s): 04/24/2010 Food Service Begins: 5:00 A.M./P.M. Ends: 9:00 A.M./P.M.

Month/Day/Year

Event Location: PACANA PARK 19000 N PORTER RD MARICOPA  
NAME OF PARK / RAMADA OR AREA / CHURCH, FACILITY / ADDRESS

Name of Food Booth: \_\_\_\_\_

Food Booth Operator: \_\_\_\_\_ Phone #: \_\_\_\_\_

Applicant's Address: \_\_\_\_\_

Type of Documentation provided to indicate Lawful Presence in the United States: \_\_\_\_\_

**1. List all foods and beverages that will be served.**

Main Dishes/ Side Dishes	Condiments/Garnishments	Snack Foods	Beverages

➤ **FOOD MAY NOT BE PREPARED AT HOME OR IN A NON-PERMITTED FACILITY**

➤ Any changes to the menu must be submitted to and approved by the Department at least 10 days before the event.

➤ Each menu is limited to three (3) potentially hazardous foods:

- Raw Animal Foods (Beef, chicken, fish, goat, lamb, pork, seafood, turkey, etc.)
- Dairy Products (ice cream, soft serve, yogurt)
- Cooked Plant Foods (Cooked rice, refried beans, cooked vegetables)
- Eggs
- Melons

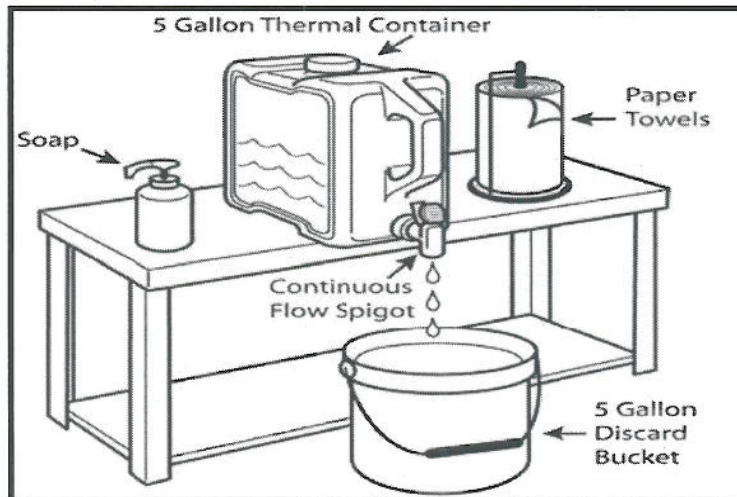
**2. Where will the food be prepared? ☐ On-site in the Booth ☐ Permitted Establishment**

Name of Establishment: \_\_\_\_\_ Phone #: \_\_\_\_\_

Address: \_\_\_\_\_

Permit #: \_\_\_\_\_

3. How will cold food be kept below 41° F? (e.g., meats, poultry, seafood, dairy products)  
☐ Ice Chest # \_\_\_\_\_  
☐ Refrigerator
4. How will food be kept above 130° F? (e.g., cooked, ready to serve meat, poultry, rice, vegetables, etc.)  
 \* Wood Fires may be used for cooking, but not hot holding  
☐ Electric Roasters # \_\_\_\_\_  
☐ Propane Stove Burners # \_\_\_\_\_
5. Hand-washing facility inside booth must consist of:



6. Utensils, cutting boards, etc. must be washed, rinsed, and sanitized in a three compartment sink setup.

\*Formula for sanitation solution: one (1) tablespoon of fresh bleach for every gallon of water

7. Food Booth Enclosure/Concession Trailer:

- ☐ Food Booth (With screening, overhead covering and floor)  
☐ Tent (screening on 4 sides, covered ground, concrete pad, or asphalt, overhead covering, and 1 door)  
☐ Concession Trailer or Mobile Food Unit

8. Water Supply: \_\_\_\_\_

9. Wastewater Disposal: \_\_\_\_\_

10. Power Source: \_\_\_\_\_

I hereby consent to inspection by Pinal County Environmental Health Services. I acknowledge that receipt and retention of this Permit depends on compliance with the Food Code. I understand that:

1. Food must be prepared on-site at the event or in a kitchen approved by the Department.
2. An on-site inspection will be conducted by the Department to verify compliance with the Food Code.
3. If any violations are found, I cannot operate until all violations are corrected.
4. Menus are limited to three (3) potentially hazardous foods.
5. Application fees are non-refundable.

\_\_\_\_\_  
 Signature

\_\_\_\_\_  
 Date

*Department Use Only:*

Application Reviewed By: \_\_\_\_\_ Date: \_\_\_\_\_

Comments: \_\_\_\_\_

Approval: ☐ Recommended ☐ Denied